

PROPER COOLING

135°F (60°C)

2 hours or less



70°F (21°C)

Refrigerators are not designed to cool large quantities of hot food quickly. Therefore, other recommended methods should be used to properly cool large quantities of hot foods.

Cooling Methods

- ❖ Place food in ice water bath
- ❖ Divide food into smaller batches or shallow containers
- ❖ Use an ice wand to stir food
- ❖ Cover food loosely and refrigerate immediately
- ❖ Place food in blast chiller or tumbler

within the next 4 hours
(6 hours max)



41°F (5°C)

